

Name: \_\_\_\_\_ Category: \_\_\_\_\_ Subcategory: \_\_\_\_\_

Batch	Fermenter		<b>Water</b>					
Size:	glass	plastic	Tap:		Bottled:		Minerals Added:	
_____ gal			Raw	Filtered	Boiled	Distilled	Spring	

<i>Temperature</i>		Chilled in Fermenter: _____ gal		Steep: _____ quarts	
Fridge: _____ °F		Chilled: _____ gal		Consistency: 1 2 3 4 5 6 7 8 9 10	
Room: _____ °F		Room Temp: _____ gal		←Thin Thick→	

Extracts / Hops / Yeast				Grains	
Malt Extract:	_____	_____	lbs	_____	lbs
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Adjuncts:	_____	_____	lbs	_____	lbs
Bittering Hops:	_____	_____	oz	_____	lbs
Flavor Hops:	_____	_____	oz	_____	lbs
Aroma Hops:	_____	_____	oz	_____	lbs
Σ{(oz x %AA)/batch size} = HBU:				_____	lbs
Yeast:	_____		Dry / Liquid	Total:	lbs

Mash			Notes	
	Actual	Desired		
Strike:	_____ °F	_____ °F		
Initial:	_____ °F	_____ °F		
Stable:	_____ °F	_____ °F		
Start Time:	_____	_____		
Finish Time:	_____	_____ Min		
Sparge:	_____ °F	_____ °F		
Sparge:	_____ gal	_____ gal		

Wort			
	Time	Actual	Desired
To Heat:	_____	Steep: _____ °F	Steep: _____ °F
First Boil:	_____	Steep: _____ Min	Steep: _____ Min
Bittering Hops:	_____	Brew: _____ Min	Brew: _____ Min
Flavor Hops:	_____	B.Hops: _____ Min	B.Hops: _____ Min
Aroma Hops:	_____	F.Hops: _____ Min	F.Hops: _____ Min
Rmv from Heat:	_____	A.Hops: _____ Min	A.Hops: _____ Min
Ice Bath:	_____		
Rmv from Ice Bath:	_____	Skimming Start: _____	
Temp: _____ °F		Skimming Stop: _____	

Actual		Desired	Water Added / Balance	
OG: _____	<i>Measured</i>	OG: _____	Boiled: _____	<i>gal</i>
Temp: _____	°F	TG: _____	In Fermenter: _____	<i>gal</i>
OG: _____	<i>Interpolated</i>		From MASH: _____	<i>gal</i>
Pitch Yeast: _____	<i>am/pm</i>		Boiling losses <i>-0.48 gal / inch</i> : _____	<i>gal</i>
			Total: _____	<i>gal</i>

Primary Fermentation				
°F	G	Date	Time	Notes
_____	_____	/	<i>am/pm</i>	_____
_____	_____	/	<i>am/pm</i>	_____

Secondary Fermentation				
°F	G	Date	Time	Notes
_____	_____	/	<i>am/pm</i>	_____
_____	_____	/	<i>am/pm</i>	_____

Bottling			Date:	
Water _____	cups (raw / filtered / distilled / spring)	# _____	12	<i>oz</i>
Priming _____	cups / oz	# _____	22	<i>oz</i>
Sugar _____	(type)			
Boiled _____	minutes			

Kegging		Date:
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Final Product	
OG: _____	
TG: _____	
OG-TG x 131 = _____	% Alcohol
<i>Notes:</i> _____	
_____	
_____	
_____	
_____	

Brewed		Bottles (oz)	
Gallons	Ounces	12	22
4.0	512	42	24
4.5	576	48	27
5.0	640	53	29
5.5	704	58	32
6.0	768	64	35

G = Specific Gravity  
 OG = Original Gravity  
 TG = Terminal or Final Gravity